

Gulf Cooperation Council

EDICT OF GOVERNMENT

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GSO 2129 (2011) (English): A blend of skimmed milk and vegetable fat in powdered form (Draft Standard)



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هيئة التقىيس لدول مجلس التعاون لدول الخليج العربية
GCC STANDARDIZATION ORGANIZATION (GSO)

مشروع نهائي

**GSO/FDS 251 / 2011
CAC 251 /2006**

الخليط الحليب منزوع الدسم والدهن النباتي في صورة مسحوق
**A blend of skimmed milk and
vegetable fat in powdered form**

إعداد

اللجنة الفنية الخليجية خليجية لقطاع مواصفات المنتجات الغذائية والزراعية

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ICS: 67.100

Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member states.

One of GSO main functions is to issue Gulf standards / Technical regulations through specialized technical committees (TCS).

GSO through the technical program of committee TC No. "5" Gulf technical committee for sector standards of food and an agricultural product "has adopted the Standard No (CAC 251:2006) "A blend of skimmed milk and vegetable fat in powdered form" issued CODEX standards which has been translated into Arabic.

The Draft standard has been prepared by (State of Qatar).

This standard has been approved as a Gulf Technical regulation by GSO Board of Gulf Technical regulation by GSO Board of Directors in its meeting No...../.....held on / / H, / / .

A Blend of skimmed milk and vegetable fat in powdered form

1- SCOPE :

This Gulf standard applies to a blend of skimmed milk and vegetable fat in powdered form, intended for direct consumption , or further processing in conformity with the description in section 3 of this standard .

2- COMPLEMENTARY REFERENCES:

- 2.1 GSO (9) : " Labelling of prepacked food stuffs ".
- 2.2 GSO (21) : "Hygienic regulations for food plants and their personnel".
- 2.3 GSO (150) :"Expiration dates for food products".
- 2.4 GSO (174) : " Raw milk ".
- 2.5 GSO /CAC (193) " General Standard for Contaminants and Toxins in Food and Feed"
- 2.6 GSO (382,383) " Maximum limit for pesticide residues in agricultural food products Part1, Part 2 .
- 2.7 GSO (839) " Food packages – part1 : general requirements .
- 2.8 GSO/ISO (988) " The Limits of Radioactivity Levels Permitted in Foodstuffs – Part 1"
- 2.9 GSO (1016) "Microbiological Criteria for Foodstuffs – Part 1"

3- DEFINITION : A blend of skimmed milk and vegetable fats in powdered form: a product prepared by the partial removal of water, with the addition of edible vegetable oil, edible vegetable fat or a mixture thereof to meet the compositional requirements in Section 4 of this Standard.

4- Standards Requirements :

4.1 Raw materials :

Skimmed milk and skimmed milk powders,other non-fat milk solids, and edible vegetable fats/oils .

The following milk products are allowed for protein adjustment purposes:

- Milk retentate: Milk retentate is the product obtained by concentrating milk protein by ultra-filtration of milk, partly skimmed milk, or skimmed milk;
- Milk permeate: Milk permeate is the product obtained by removing milk protein and milk fat from milk, partly skimmed milk, or skimmed milk by ultra-filtration.
- Lactose (Also for seeding purposes) .

4.2 Permitted nutrients

Where allowed in accordance with the *National General Principles for the Addition of Essential Nutrients for Food*, maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.

4.3 Composition :

Blend of skimmed milk and vegetable fat in powdered form

| | |
|---|---------|
| Minimum total fat | 26% m/m |
| Maximum water | 5% m/m |
| Minimum milk protein in milk solids-not-fat | 34% m/m |

Reduced fat blend of skimmed milk and vegetable fat in powdered form

| | |
|---|----------------------------|
| Total fat More than | 1.5% and less than 26% m/m |
| Maximum water | 5% m/m |
| Minimum milk protein in milk solids-not-fat | 34% m/m |

5 . FOOD ADDITIVES:

Only those food additives listed below may be used and only within the limits specified:

| INS no. | Name of additives | Maximum level |
|---------------------------|-------------------------------|--|
| Stabilizers | | |
| 331(i) | Sodium dihydrogen citrate | Limited by GMP |
| 331(iii) | Trisodium citrate | Limited by GMP |
| 332 (i) | Potassium dihydrogen citrate | Limited by GMP |
| 332 (ii) | Tripotassium citrate | Limited by GMP |
| 333 | Calcium citrate | Limited by GMP |
| 508 | Potassium chloride | Limited by GMP |
| 509 | Calcium chloride | Limited by GMP |
| Acidity regulators | | |
| 339 (i) | Monosodium orthophosphate | 4400 mg/kg , singly or in combination as phosphorous |
| 339 (ii) | Disodium orthophosphate | |
| 399(iii) | Trisodium orthophosphate | |
| 340 (i) | Mono potassium orthophosphate | |
| 340 (ii) | Dipotassium orthophosphate | |
| 340 (iii) | Dipotassium orthophosphate | |
| 341(i) | Monocalcium orthophosphate | |
| 341(ii) | Dicalcium orthophosphate | |
| 341(iii) | Tricalcium orthophosphate | |
| 450 (i) | Disodium diphosphate | |
| 450(ii) | Trisodium diphosphate | |
| 450(iii) | Tetrasodium diphosphate | |
| 450(v) | Tetrapotassium diphosphate | |

| | | |
|--------------------------|------------------------------------|--|
| 450 (vi) | Dicalcium diphosphate | |
| 450 (vii) | Calcium dihydrogen diphosphate | |
| 451(i) | Pentasodium triphosphate | |
| 451(ii) | Pentapotassium triphosphate | |
| 452(i) | Sodium polyphosphate | |
| 452(ii) | Potassium polyphosphate | |
| 452(iii) | Sodium calcium polyphosphate | |
| 452(iv) | Calcium polyphosphate | |
| 452(v) | Ammonium polyphosphate | |
| 500(i) | Sodium carbonate | Limited by GMP |
| 500(ii) | Sodium hydrogen carbonate | Limited by GMP |
| 500(iii) | Sodium sesquicarbonate | Limited by GMP |
| 501(i) | Potassium carbonates | Limited by GMP |
| 501(ii) | Potassium hydrogen carbonate | Limited by GMP |
| Emulsifiers | | |
| 322 | Lecithins | Limited by GMP |
| 471 | Mono- and diglycerides fatty acids | Limited by GMP |
| Anticaking agents | | |
| 170(i) | Calcium carbonate | Limited by GMP |
| 504(i) | Magnesium carbonate | Limited by GMP |
| 530 | Magnesium oxide | Limited by GMP |
| 551 | Silicon dioxide | Limited by GMP |
| 552 | Calcium silicate | Limited by GMP |
| 553(i) | Magnesium silicate | Limited by GMP |
| 553(iii) | Talc | Limited by GMP |
| 554 | Sodium aluminosilicate | Limited by GMP |
| 556 | Calcium aluminum silicate | Limited by GMP |
| 559 | Aluminum silicate | Limited by GMP |
| 341(iii) | Tricalcium orthophosphate | 4400 mg/kg , singly or in combination as phosphorous |
| 343(iii) | Trimagnesium orthophosphate | |
| Antioxidants | | |
| 300 | Ascorbic acid | 500 mg/kg, singly or in combination as ascorbic acid |
| 301 | Sodium ascorbate | |
| 304 | Ascorbyl palmitate | 80 mg/kg, singly or in combination as ascorbyl stearate |
| 305 | Ascorbyl stearate | |
| 320 | BHA | 100 mg/kg, singly or in combination. Expressed on fat or basis |
| 321 | BHT | |
| 319 | TBHQ | |

6. CONTAMINANTS :

The products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs Accordance with items 2.5 , 2.6 , 2.8,2.9 .

7. HYGIENE :

- The product shall be prepared accordance with the standard mentioned in item 2.2 .
- The product shall be free from pig products or their derivatives.
- The product shall be free from rancidity or any extraneous matter .

8. LABELLING :

Without prejudice to what is stated in Gulf Standard mentioned in items (2.1) the following shall be declared on the label:

8.1 - Name of the food :

- Blend of Skimmed Milk and Vegetable Fat in powdered form; or
- Reduced Fat Blend of Skimmed Milk and Vegetable Fat in powdered form

Other names may be used if allowed by national legislation in the country of retail sale.

8.2 Declaration of total fat content:

The total fat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil. Where required by the country of retail sale, the common name of the vegetable from which the fat or oil is derived shall be included in the name of the food or as a separate statement.

8.3 Declaration of milk protein:

The milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

8.4 List of ingredients:

Milk products used only for protein adjustment need not be declared.

8.5 Advisory statement:

A statement shall appear on the label to indicate that the product should not be used as a substitute for infant formula. For example, “NOT SUITABLE FOR INFANTS”.

9 . METHODS OF SAMPLING AND ANALYSIS :

- Sampling : see GSO 569
- Methods of sampling and analysis : see GSO 570

References

المراجع :

- 1- Codex Stan 251-2006 : “ Codex standard for a blend of skimmed milk and vegetable fat in powdered form .”